OLD FASHIONED BUTTER TARTS

December 17, 2013 by Laureen King 68 Comments

Indulge in some great Old Fashioned Butter Tarts. A Canadian classic dessert recipe with sweet, slightly runny filling and flaky melt in your mouth pastry.

This best ever recipe for Old Fashioned Butter Tarts is a popular treat for Holiday Baking, but tastes so terrific you'll want to bake up a batch throughout the year. My recipe for Old Fashioned Butter Tarts gets rave reviews with its perfect consistency of gooey sweet filling and the homemade tarts shells that are crisp and flaky.

Every family Christmas someone brought Butter Tarts and they always seemed the first treat to

disappear. I think the true test of an exceptional butter tart is the crust; and in my opinion that means making the shells from scratch. This crust recipe is light, flaky and buttery tasting! The filling is so simple to prepare and can be used as is (my preference) or add raisins or pecans.

Old Fashioned Butter Tarts

The perfect butter tart recipe with sweet, slightly runny filling and flaky melt in your mouth pastry.

★★★★★
4.14 from 83 votes

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Course: Dessert Cuisine: Canadian Keyword: butter tarts Prep Time: 30 minutes
Cook Time: 20 minutes Total Time: 50 minutes Servings: 16 Calories: 296kcal
Author: Laureen King

Ingredients

- Tart Shell Pastry
- 2 2/3 cups all purpose flour
- 1 tbsp sugar
- 1 tsp salt
- 1 cup butter chilled and cut into pieces
- 1/4-1/2 cup ice cold water
- Butter Tart Filling
- 1/2 cup soft butter
- 1/2 cup brown sugar packed
- 1/2 cup corn syrup golden
- 2 eggs slightly beaten
- 1 tsp vanilla
- pinch of salt

Instructions

1. **Butter Tart Pastry**
2. Sift flour, salt and sugar together.
3. Using pastry blender cut butter into flour mix until resembles course meal.
4. Add cold water a bit at a time until dough just starts to hold together. (too much water will make for a tough dough).
5. Press dough together and shape into disk.
6. Wrap in plastic wrap and refrigerate for at least 30 minutes.
7. Roll out tart dough and cut 16 4-inch circles.
8. Press dough in muffin cups (try not to stretch dough).
9. Refrigerate until filling is prepared.
10. **Butter Tart Filling**
11. In large bowl, mix together butter, brown sugar and corn syrup. Stir until butter is creamed and sugar is dissolved.
12. Add eggs, vanilla and pinch of salt. Mix well.
13. Fill tart shells with filling.
14. Bake 400F for 15-20 minutes.
15. Filling should be lightly browned and still bubbling.
16. Let tarts cool in pan for about 10 minutes, then transfer to rack to cool completely.

Notes

Store bought pastry tart shells will work as well. Add raisins or pecans if you like.

Nutrition

Calories: 296kcal | Carbohydrates: 31g | Protein: 3g | Fat: 18g | Saturated Fat: 11g | Cholesterol: 66mg | Sodium: 314mg | Potassium: 42mg | Sugar: 15g | Vitamin A: 560IU | Calcium: 18mg | Iron: 1.1mg

Nanaimo Bars are another fabulous Canadian treat that you must try.

Here is a great image for Pinterest.

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Tagged With: butter tarts, Canadian recipe, homemade tart shells, old fashioned butter tarts

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COMMENTS

Joyce Fecteau

July 17, 2019 at 5:19 pm

What rack do you cook on?

REPLY

Laureen King

July 19, 2019 at 8:49 am

I bake on the middle rack Joyce.

REPLY

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